Le Moulin

LUNCH MENU

*We use Organic Eggs and Locally Grown Ingredients*
*All dishes served with house salad can be substituted with fries*

POUR COMMENCER

<table>
<thead>
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<th>Pâté de Campagne</th>
<th>Country pork paté</th>
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<td>Soupe à l’oignon</td>
<td>French onion soup</td>
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<td>Soupe au poulet</td>
<td>Chicken soup</td>
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<td>Soupe du jour</td>
<td>Soup of the Day</td>
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NOS SALADES

**Caesar Salad**
Choice of mixed greens or arugula salad with croutons dressed with parmesan cheese
* add avocado, chicken or steak

**Salade du Moulin**
Carrots, corn, chickpeas, beets and hard-boiled organic egg, and mixed greens

**Salade Poulet Grillé Avocat**
Grilled chicken, avocado, cherry tomatoes, and mixed greens

**Salade de Roquette au Bleu, Noix et Pommes Vertes**
Arugula salad, green apples, cherry tomatoes, candied walnuts and blue cheese, served with lemon dressing

**Salade Niçoise**
Yellowfin Tuna in olive oil, French string beans, hard-boiled organic egg, fingerling potatoes, cherry tomatoes, Niçoise olives, anchovies and mixed greens. Substitute with Grilled Tuna

**Salade de Thon Grillé au Quinoa**
Sushi Grade Tuna grilled, Quinoa, Arugula Salad , Avocado and Cherry tomatoes,

**Salade de Roquette au Saumon Grillé, Amandes effilées et Parmesan**
Arugula Salad with Grilled Salmon, Sliced Almonds & Parmesan Cheese

**Salade de Betteraves au chèvre**
Red beets, goat cheese, French string beans, roasted almonds and mixed greens

NOS CRÊPES

**Crêpe Poulet-fromage et sa salade**
Brittany style buckwheat crepe filled with diced chicken, mushrooms and a creamy cheese sauce served with house salad

**Crêpe Epinard-fromage et sa salade**
Brittany style buckwheat crepe filled with spinach, caramelized onions and creamy cheese sauce served with house salad

NOS OMELETTES

Our omelets are prepared with organic eggs. Choice of tomatoes, spinach, ham, cheese, onion, mushroom, bacon or fresh herbs, served with Salad & French fries

3 fillings
4 fillings
5 fillings

Apéritifs
Blanc de Blancs Brut Reserve
Mimosa
Bellini
Kir Royal
LE INCONTOURNABLES

**Quiche du jour**
Quiche of the day served with house salad (prepared with organic eggs)

**Croque Monsieur**
White Pullman bread, French ham (turkey optional) and Swiss cheese served with house salad

**Croque Madame**
White Pullman bread, French ham (turkey optional) and Swiss cheese served with house salad, topped with an organic egg sunny side up

**Sandwich Viêtnamien**
Free range chicken, cilantro, julienne of carrots and celery roots with spicy mayonnaise, served with French fries & House salad

**Croissant du Moulin**
Bacon, organic eggs and cheese on a croissant served with house salad

**BLT Croissant**
Avocado, lettuce, bacon, tomato and spicy mayo on a croissant served with house salad
* add turkey / add cheese

**NOS PLATS**

**Bavette à l’Echalotte et Sauce au Vin Rouge**
Skirt steak with shallot and red wine sauce, served with French fries.

**Merguez-frites**
Grilled lamb sausages served with French fries & House salad

**Le Burger du Moulin**
Sirloin burger with cheddar, blue or Swiss cheese, topped with crispy bacon served with French fries

**SIDES**

Small House Salad
French Fries
Haricots Verts

**Wine by the glass:**
Sauvignon Blanc
Côte de Provence Rosé
Cabernet Sauvignon
Chardonnay

3% FEE APPLIES TO ALL CREDIT CARD PAYMENTS